

Reprisal. acher—Johnny, don't you Knows Bettsfr. Mrs. Grag-"Does your husband ex-pect you to obey him?" Mrs. Grig-"Oh, no! He's been married before !" Music Teacher know what your mother sends you here, for?

Johnny-For spite. She wants me to be able to play worse than the girl in the next flat.—Boston Transcript.

Naturally.

She—"Dear, I want to get a new car-pet this winter." He—"That is a prop-esition I put my foot down on."



Silence means consent; also that don't know.

**A BRIGHT, CLEAR COMPLEXION** is always admired, and it is the laudable ambition of every woman to do all she can to make herself attractive. of our southern women have found that Tetterine is invaluable for clearing up blotches, itchy patches; etc., and making the skin soft and velvety. The worst cases of ecze and other torturing skin diseases yield to Tetterine. Sold by druggists or sent by mail for 60c. by Shuptrine Co., Savannah, Ga.-Adv.

not discouraged.

pat and roll into a sheet, fold making three layers, fold and roll again, repeat the rolling after folding two or three times, then roll thin and use to line the tins. This pastry may be used for individual ples of any kind. Lemon Cheese Cakes.—For the fill

ing for five individual ples, take one egg, three tablespoonfuls of sugar, oneourth of a teaspoonful of salt, the grated rind of one lemon, one large tablespoonful of lemon juice, onefourth of a cupful of sifted sponge cake crumbs. Beat the yolk of the egg, add the sugar, salt, lemon rind and juice and the cake crumbs; mix thor-Dr. Peery's "Dead Shot" has enjoyed pop-ular approval for 75 years. Manufactured only by Wright's Indian Vegetable Fill Co., 373 Pearl St., New York City.-Adv. oughly, then fold in the white of the egg, beaten dry and turn into small tins lined with pastry. Bake until the filling is set. A woman confers upon herself

(C. 1920, Western Newspaper Un

SOME EASY DESSERTS.

and may be prepared from any find of berries. Spread slices of bread

is full. Bake a half-hour in a moderate oven. Serve hot with sugar and cream or a hard sauce.

Fancy Pastry.—Sift together one cupful and a fourth of pastry flour, one-fourth of a teaspoonful of sait, the same of baking powder and two table-

poonfuls of sugar. With two knives

work in half a cupful of butter, or butter substitute. Add an unbeaten yolk of egg; mix the juice of one lemon

with half a tablespoonful of water and with the knife gradually work the liquid into the egg and flour mixture. Turn upon a board dredged with flour,

dding is delj

with butter and arrange in a bak-ing disb; cover each layer of bread with ber-

ries, sweeten if necessary and re-

peat until the dish

A

dovations in winter styles.

PPP

have c

canned berry p

Banana Pie-Press through a ricer enough ripe bananas to make a cup-ful, add one-half cupful of sugar, two tablespoonfuls of molasses, half a teaspoonful of salt, one beaten egg, one-half teaspoonful of cinnamon, half a cupful of milk, and one-third of a cupful of cream. Mix thoroughly and take in a plate lined with pastry.

"The ill-timed truth we might nave

kept-Who knows how sharp it plerced and stung? The word we had not sense to say-Who knows how grandly it had rung?"

WHAT TO HAVE FOR DINNER. As oysters are again in the marke the following dish will be a change from the ordinary

> way of serving them. Oysters with Macaroni .-- Cook three-fourths of a cupful of macaroni broken into inch pieces until

tender. Scald one pint of oysters. Put a layer of buttered crumbs, maca onl, cheese, using three-fourths of a cupful of cheese and half a cupful of crumbs with a teaspoonful of salt, four tablespoonfuls of butter, a few dashes of paprika and the oyster liquor. Repeat until all the ingredients are used, and cover with buttered crumbs. Bate thirty minutes in a moderate oven. Cranberry Salad .-- Cook together one quart of cranberries with one pint of boiling water twenty minutes. Put through a sieve and add two supfuls of

sugar: cook five minutes. Dissolve

one and one-half tablespoonfuls of gelatine in a little cold water, add to



and the second second second second second

POSTSCRIPT ABOUT

THE ALAMANCE GLEANER, GRAHAM, N. C.

POSTSCRIPT written to the story | front and back, with two large butte set in the spaces between the fur pieces and a generous shawl collar. The long girdle of the material is fin-ished at the ends with barrel-shaped of suits is due just now and may written, since the story itself was not a long one this season. There has been great uniformity of styles and considerable variety in details of fuconsiderable variety in details of au considerable variety in details of au guished suits at the beginning of the guished suits at the beginning of the ered with massed sprays of uncuried to be very popular, so that there has been no good reason for running after strange gods. Now that ostrich in gray looks well with it. The suit at the right reveals a coat the season is over, and designers are turning their attention to spring, we a little longer than the average, with a plain and fairly wide skirt. It is are not likely to find any startling in-

a fine model for a matronly wearer, The two suits pictured are found among the liberal quote of fur-trim-med models that have made up a These buttons reappear at the sides These buttons reappear at the sides where the coat is split, and add to the part of all representative collections. The suit at the left is one of the few general trimness of this suit. Popular furs for suits include seal, moleskin that have shown themselves independsquirrel, short-haired fox, Australian ent of the vogue for coats reaching alopossum and beaver. Another feath-er-covered hat suggests that velvet and most to the knees. There are a few models that keep it company, so that it is not wholly audiacious, but they are very becoming and good in style. feathers are not outrivaled by anyare very becoming and good in style. thing else for year on the street, the The coat shown in the picture has em-placements of fur at each side of the background for much uncurled ostrich.

The new Chin The new Chinese minister to the United States is Sao-ke Alfred Sze. Some people, oddly enough, call him by his first name. Mr. Sao-ke (pro-nounced Soo-ke), but he is Mr. Sze (pronounced See). He was born in the province of Chekiang. His fathe province of Checking. Its in-ther was wise enough to appreciate and well enough off to afford him the benefit of a western education, and after a certain amount of local train-ing on modern lines he sent his son to the United States, where he studied at the high school at Washington. From the high school he passed to Cornell university.

He then returned to China and was given his first post of importance as tastal or resident at Harbin. He was then recalled to Peking and be-came minister of communications for a short period and also what one may

Mr. Sze, New Minister From China

Shaft Peculiarly Situated. A mining shaft in Sombrerete, Mex. A mining whit in somorerete, Mex., is almost exactly on the Tropic of Cancer, and at noon on June 21, the sun shines to the bottom, lighting up the well for a vertical depth of 1,100

Stop finding fault. Laugh a little obey?" "I do."-Detroit News. bit every day. It is the straight road to the best there is.

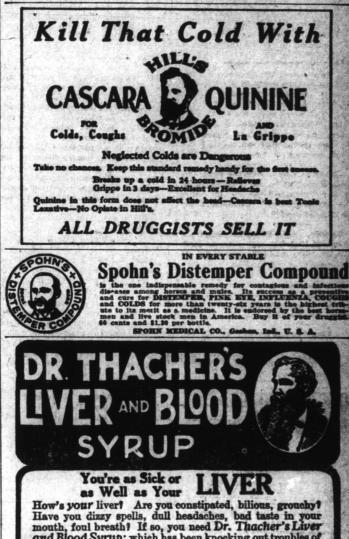


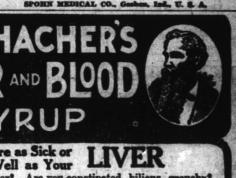
call "introducer of diplomatista." Then he was selected for the post of minister at London. He took up his duties in 1914. There were many lomatic developments during his long period of office-six years, the re for any Chinese minister to that country.

There is as good habits, and none

Roman Bye Balanm has gained the confidence during 75 years. Manu only by Wright's Indian Vesetable 513 Pearl St., New York City-Adv.

"Do you promise to love, ho

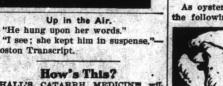




How's your liver! Are you constipated, bilions, grouchy? Have you dizzy spells, dull headaches, bad taste in your mouth, foul breath? If so, you need Dr. Thacher's Liver and Blood Syrup; which has been knocking out troubles of your sort ever since the good old southern doctor first pre-scribed it away back in 1852. On sale at your drug store.

## You're as Old or BLOOD

If you would stay young in health as you grow older in years, have a care for your blood. Dr. Thacher's Liver and Blood Syrup puts life



HALL'S CATARRH MEDICING will do what we claim for it-cure Catarrh or Deathess caused by Catarrh. We do not claim to cure any other disease. HALL'S CATARRH MEDICINE is a liquid, taken internally, and acts through the blood upon the mucous surfaces of the system, thus reducing the inflamma-tion and restoring normal conditions. All Drugsists. Circulars free. F. J. Cheney & Co., Toledo, Ohio.

Just as Good. "I can no longer offer my friends : A man isn't beaten as long as he's bumper." "But you can take them out ot discouraged, in your flivver."

Boston Transcript.

doubtful honor when she reforman by marrying him.



## "California Syrup of Figs"

## Delicious Laxative for Child's Liver and Bowels

Hurry mother! A teaspoonful of "California" Syrup of Figs today may prevent a sick child tomorrow. may prevent a sick child tomorrow. If your child is constipated, billous, feveriah, fretful, has cold, colfe, or if stomach is sour, tongue coated, breath bad, remember a good "physic-laus-tation fig syrup. Beware!

Begin Right Now to

## **Conquer Your Rheumatism**

If you are going to again rely apon the liminent hottle to try to will be doomed again to nothing but disappointment. A disease that can cause so much pain and infering is not on the surface of the skin, and cannot be rabbed attraction for Rheumatian. "Anny forms of Rheumatian are remeded, and in such cause the only logical treatment is to search aut and remove these garms from

the hot cranberry sauce and stir until well mixed. Just before it begins to set pour half of it into an enamel pan which<sup>e</sup> has been rinsed in cold water. Allow it to become firm, keeping the rest warm over hot water. Sprinkle one cupful of diced celery, one-half cupful of diced walnut meats over the stiff jelly and pour the remaining gelatine mixture over this, and allow it to set. When firm cut in slices and serve on lettuce leaves with mayonnaise dressing; garnish with whole nut meats. Peanut Butter Biscuits .- Stir to-

gether two cupfuls of pastry flour, four teaspoonfuls of baking powder and half a teaspoonful of salt. Put in three tablespoonfuls of shortening and add milk to make a dough that leaves the bowl." Turn on a flourdredged board and roll into a sheet. Spread the dough with peanut butter and roll as for cinnamon rolls. Cut in pleces and bake in a buttered pan

wenty minutes. Duchess Cream .- Soak one-half cupful of taploca over night. Drain onehalf a can of pineapple from the juice, divide one and one-half oranges into ections and cut the pulp in pleces.

Add the juice from the oranges to the pineapple juice and add to the drained taploca, with a few grains of salt and a cupful of sugar, and cook until the taploca is transparent, adding a very little water if needed. Cool slightly, turn in the pincapple and orange bits. Chill. Serve in sherbet glasses with a garnish of whipped cream and chopped maraschino cherries. add one egg white beaten stiff, then 



Hats That Smile At Winter

I NA GROUP of hats for little girls, it pretty head coverings of this description. plain feit is placed at the top; for of The ha at the right in simpler

all millinery for children, the hand- and is also made of velvet. Two colors some beaver or felt, with ribbon trim, are used for it, the brim inta lighter holds its own as always above criti- tone than the crown, and a sash of ribcism and always appropriate. These bon finishes it.

beavers and felts, plain as they are, A charming hat at the bottom of the come in an unbelievable variety of group is an amusing miniature made A charming hat at the bottom of the shapes and endlessly ingenious ribbon like hats for grownups. It is also trims, and in all needed sizes and made of velvet with sectional crown made of velvet with sectional crown colors. They are here and have been and has an upturned brim split at each for many years and are as certain of side. Silk cord edges the brim and outlines the seams in the crown and return each year as the seasons are. Occasionally one comes across a model bright motifs in silk embroidery help the galety of the winter season. No that has a little additional embellish-ment besides the ribbon band or sash wonder its small wearer is so pleased and in those pictured there is a flat, with life in general and her hat in stitched band of felt about the brimparticular. It is a clever piece of de-signing in which the means used for

But even these lovely beavers and developing maturer headwear have feits have rivals in pretty hats of velbeen perfectly adopted to childhood vet, each enhancing the virtue of the Hats as elaborate as this look best with plain coats and it happens that other. Just below the felt hat, at the coats for girls are plain this

Julie Bottom ley

system. Also keeps your Bowels open and is a tonis and a cleanse bined. Good for the whole family. Sold at your drug store.

Andy Anton, Thompsonville, Ill., wrots Aug. 31, 1918: "I feel that I should send in my testimonial for Dr. Thacher's Liver Jan. 22, 1919: "I used i Modicine, which I have used for twelve yrang. Before I used it I could not do s whole days work; because I was so weak in my kidneys, buš I am now strong and health?"

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edge.